



— THE —
JO HARPER
— CAKE COMPANY —

I'm delighted that you're interested in booking me as your wedding cake designer, and I would love to be part of your special day.

Every cake I make is handmade with love, using the freshest and finest ingredients - after all, it HAS to taste as good as it looks.

From the delicious flavour combinations to the handmade flowers, I will always strive for perfection. Attention to detail is one of my finest qualities.

I will handle every aspect of your wedding cake design process, including liaising with your venue to ensure the professional, safe delivery and set-up of your wedding cake.



WWW.THEJOHARPERCAKECOMPANY.CO.UK



THE DESIGNS

Elegant, modern and romantic designs, a flawless finish, and a delicious tasting sponge are guaranteed to add a touch of indulgence to your special day.

Most of my designs are inspired by my love of bridal wear and a passion for creating beautiful handcrafted sugar flowers. Please look through the gallery on my website for some design inspiration.

Designed with your day in mind, working closely together, we can create the wedding cake of your dreams.





SWEET TREATS

A selection of sweet treats is also available.

The most popular ones are, Ice cookies, Macarons and Cupcakes.

These are a lovely way to provide a cake for guests with special dietary requirements. They can be displayed alongside your wedding cake, creating a delicious and luxurious display to delight your guests.

Or you could have them individually wrapped; they make perfect wedding favours.

All sweet treats can be designed to coordinate with your wedding cake.



LOVE NOTES



JO DID THE MOST AMAZING JOB WITH OUR WEDDING CAKE. SHE WAS FRIENDLY & SUPPORTIVE THROUGHOUT THE ENTIRE PROCESS. THE END RESULT WAS JUST INCREDIBLE, EXACTLY WHAT WE ASKED FOR. NO ONE COULD BELIEVE THE FLOWERS WERE MADE FROM SUGAR ICING AS THEY LOOKED SO REALISTIC. HONESTLY CAN'T RECOMMEND JO ENOUGH. THANK YOU SO MUCH!

Rachell & Ethan - Botleys Mansion



JO WAS ABSOLUTELY AMAZING THROUGHOUT OUR WHOLE WEDDING CAKE PROCESS! FROM CAKE SAMPLE BOXES TO CHOSE YOUR FLAVOURS BEING SENT TO YOUR DOOR, ALL THE SUPPORT AND QUESTIONS YOU'LL EVER NEED IN THE LEAD UP TO THE WEDDING AND THEN TO SEE THE FINAL MASTERPIECE WEDDING CAKE ON YOUR SPECIAL DAY - WOW! OUR CAKE WAS OUT OF THIS WORLD, JUST ABSOLUTELY STUNNING!

Paige & Alfie - Guildford Manor





THE MENU

The most crucial aspect of your wedding cake is the sponge itself. The cake not only has to look beautiful but also taste amazing.

All my cakes are carefully crafted to ensure lovely light sponges filled with velvety buttercream and homemade sauces and syrups.

All the classics are available such as vanilla and zesty lemon. Or, if you fancy treating your guests to something more memorable, why not try chocolate orange or cherry Bakewell.

'Free from' cakes are also available in some flavours. Please contact me for more information.

Any dietary requirements or allergies must be advised at the time of booking.



LETS STAY CONNECTED



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